

DIVINE  
PEAK

# ULTIMATE

FINE DINING AND FUSION  
CYPRIOT CUISINE



# soups

## Roasted Pumpkin Soup

(1,5,11)

Served with crumbled pancetta, yogurt foam and pumpkin seed crouton

€ 9.5

## Mushroom Soup (V)

(1,5,11)

Velvety mushroom soup with a hint of truffle oil, garnished with sautéed wild mushrooms and truffle foam

€ 9.5

# salads

## Cyprus Salad

(11,14)

A refreshing ensemble of crisp cucumbers, juicy tomatoes, kalamata olives, red onions and feta cheese, drizzled with extra virgin olive oil and a sprinkle of oregano

€ 13.5

## Superfood Salad (V)

(3,14)

With trio-quinoa, sweet potato cubes, blueberries, and coconut flakes with an orange vinaigrette and toasted pine nuts

€ 14.5

## Avocado & Hiromeri Salad

(3,5,14)

With fresh baby spinach leaves, crunchy walnuts and drizzled with a sweet and sour dressing. Accompanied by a crispy spinach tortilla

€ 14.5

## Baby Arugula Salad

(3,7,11,14)

With sun dried tomatoes, dry figs, pine nuts, pomegranate and parmesan flakes, tossed in a light balsamic dressing

€ 13.5

# appetizers

## Halloumi in Filo Pastry

(2,5,6,7,11,12)

Served with luscious honeycomb, fresh figs and a delicate scattering of toasted sesame seeds

€ 12.5

## Tomato Bruschetta

(5,7,11)

Diced tomatoes on a toasted artisanal bread, adorned with a basil-infused olive oil, balsamic reduction and fresh anari cheese

€ 9.0

## Vegetable Ravioli (V)

(1,5,10)

Delicate vegetable-filled ravioli served in a coconut cream sauce, accompanied by a vibrant yellow pepper coulis and a sprinkle of fresh chives

€ 10.0

## Burrata

(3,11,14)

Creamy burrata paired with vibrant mango slices, cherry tomatoes and peppery arugula, drizzled with basil pesto

€ 16.0

## Beef Tartar

(8,12,14)

With avocado caviar, quail egg and pink pepper corns

€ 18.0

## Free Range Chicken Liver Parfait

(1,5,7,11,14)

On multigrain bread, served with mashed dates, apple chutney and carob crumble

€ 11.0

## Grilled Verde Calamari

(3,10,13,14)

Tender calamari delicately marinated in cilantro pesto served with yellow pepper coulis, basil powder and white taramas

€ 13.5

## Scallops

(11,13,14)

Seared scallops served atop a velvety chestnut puree, accompanied by a fragrant basil infusion

€ 19.5

## Seabream Ceviche

(9,14)

Served with coconut cream, lime zest, fresh chilies and mango

€ 18.0

# chefs signature dishes

**Herbed Crusted Rack of Lamb** € 34.0  
(1,2,5,7,8,11,14)

With root vegetable puree, baby carrot glaze and florets of broccoli, drizzled with sweet garlic jus

**Chicken Roulade** € 25.0  
(1,5,11,14)

Succulent chicken leg stuffed with cypriot halloumi, sundried tomatoes and fresh mint, served with herbed mashed potatoes and a beetroot and thyme sauce

**Golden-Crisp Pork Belly** € 24.0  
(11,14)

Slow cooked pork belly, served with steamed vegetables, sweet potato textures, and bourbon bacon jam

**Lamb Shank** € 26.5  
(1,11,14)

Slow cooked lamb shank, served with mousseline potatoes, vegetable provençal and lamb jus

**Black Cod** € 32.0  
(5,7,9,11,14)

With a mediterranean herb crust, served with spring vegetables, sautéed asparagus and lemon beurre blanc sauce

**Charred Chipotle Cauliflower (V)** € 22.0  
(1,3,8,14)

Served with tomato and coriander salsa, tahini, aubergine and avocado oil

# divines favorite dishes

**Rosti Vegetables (V)** € 21.5  
(1,2,5,7,14)

Chickpeas, zucchini and carrots served with barbecue tahini and sweet potato puree

**Pan-Seared Mediterranean Sea Bass** € 26.0  
(1,3,9,11,14)

Served on a bed of creamy red lentils, with spinach, almonds, cucumber caviar, celeriac puree and lemon beurre blanc sauce

**Seared Salmon** € 28.5  
(5,7,9,11,14)

Served with herbed couscous, cilantro oil and a creamy caviar sauce

**Black Squid Ink Linguine with King Prawns** € 27.5  
(1,5,10,11,13,14)

Fresh squid ink linguine with lobster sauce topped with sauté king prawns and parmesan flakes

**Pappardelle with Beef** € 25.0  
(1,5,7,8,11,14)

Pappardelle pasta, with beef tenderloin ragout, cherry tomatoes, spring onions and parmesan flakes

**Braised Pork Shank** € 25.0  
(1,11,14)

With red wine, celery, spinach and carrots, served with mashed potatoes

**Beetroot Risotto (V)** € 21.5  
(1,14)

With radicchio lettuce, black garlic cream, and black truffle

# from the grill

**Iberico Pork Cutlet** € 32.0  
(2,11,14)

With buttered cauliflower, grilled chicory, broccoli and baby carrots served with a commandaria glaze

**Chicken Kebab** € 23.0  
(2,11,14)

Chicken kebab marinated in mediterranean herbs with yogurt mousse, kohlrabi salad and sautéed potatoes

**Beef Tenderloin 12oz** € 34.0  
(1,8,11,14)

Fillet of beef with mushroom duxelles, pastry leaf, baby carrot, dauphinoise potato and root vegetable coulis  
CHOICE OF A SAUCE: Blue Cheese sauce, Pepper sauce, Mushroom sauce or Red wine sauce

**Black Angus Rib-Eye 12oz** € 38.0  
(8,11,14)

Grilled black angus rib-eye steak with pave potato, black garlic and Café de Paris butter  
CHOICE OF A SAUCE: Blue Cheese sauce, Pepper sauce, Mushroom sauce or Red wine sauce

**Tomahawk 42oz** € 100.0  
(11,14)

With sautéed asparagus, steamed vegetables, served with freshly cut steak potatoes and Café de Paris butter  
CHOICE OF A SAUCE: Blue Cheese sauce, Pepper sauce, Mushroom sauce or Red wine sauce

# desserts

<b>Belgian Chocolate Tart</b> (5,11,12,14) Served with pistachio ice cream	€ 10.0
<b>Saffron Panna Cotta (V)</b> (14) With coconut milk, served with homemade mandarin coulis	€ 10.0
<b>Lemon Tart</b> (3,5,11,12) Served with meringue, lemon curd and lemon sorbet	€ 10.0
<b>Molten Chocolate Lava Cake</b> (3,5,11,12) Served with vanilla bean ice cream	€ 10.0
<b>Baklava Cheese Cake</b> (3,4,5,7,11) Flaky baklava with cream cheese and orange sorbet	€ 10.0

# platters

<b>Fruit Platter (V)</b> (14) A variety of fresh seasonal fruits	€ 10.0
<b>Charcuterie Board</b> (3,5,11,14) Variety of cheeses, hiromeri and dried fruits	€ 18.0



# Allergen Index

- 1. Celery** (this includes celery stalks, leaves, seeds and root called celeries. You can find celery in celery salt, salads, some meat products, soups and stock cubes)
- 2. Soya** (often found in bean curd, edamame beans, miso paste, textured soya protein, soya flour or tofu, soya is a staple ingredient in oriental food .it can also be found in desserts, ice cream, meat products, sauces and vegetarian products.)
- 3. Tree nuts** (nut to be mistaken with peanuts (which are actually a legume and grow underground) this ingredient refers to nuts witch grow on trees, like cashew nuts, almonds and hazelnuts. You can find nuts in breads, biscuits, crackers, desserts, nut powders (often used in Asian curries) stir -fried dishes, ice cream, marzipan (almond paste), nut oils and sauces.)
- 4. Peanuts** (peanuts are actually a legume and grow underground, which is why it's sometimes called a groundnut. peanuts are often used as an ingredient in biscuits, cakes, curries, desserts. sauces (such as satay sauce) as well as in groundnut oil and peanut flour.)
- 5. Wheat -gluten** (wheat such as spelt and Khorasan wheat / kamut, rye barley and oats is often found in foods containing flour such as some types of baking powder, butter, bread crumbs, bread, cakes, pasta, soups and fried foods which are dusted with flour.)
- 6. Sesame** (these seeds can often be found in bread (sprinkled on hamburger buns for example) breadsticks, hummus, sesame oil and tahini. They are sometimes toasted and used in salads,)
- 7. Lupin** (yes, lupin is a flower, but it's also found in flour, Lupin flour, seeds can be used in some types of bread, pastries and even pasta.)
- 8. Mustard** (liquid mustard, mustard powder and mustard seeds fall into this category, this ingredient can also be found in breads, curries, marinades, meat products, salad dressings sauces and soups.)
- 9. Fish** (you will find this in some fish sauces, pizzas, relishes, salad dressings, stock cubes and Worcestershire sauce.)
- 10. Molluscs** (these include mussels, land snails, squid and whelks but can also be commonly found in oyster sauce or as an ingredient in fish stews.)
- 11. Milk** (milk is a common ingredient in butter, cheese, cream, milk powders and yoghurt .it can also be found in foods brushed or glazed with milk, in powdered soups and sauces. it's often split into casein in cruds and BLG in whey.)
- 12. Eggs** (eggs are often found in cakes, some meat products, mayonnaise, mousse, pasta, quiche, sauces, and pastries or foods brushed or glazed with egg.)
- 13. Crustaceans** (crab, lobster, prawns and scampi are Crustaceans, shrimp paste often used in Thai and south East Asian curries or salads is the ingredient to look out for.)
- 14. Sulphur dioxide** (this is an ingredient often used in dried fruit such as raisins, dried apricots and prunes. You might also find it in meat products, soft drinks, vegetables as well as in wine and beer. If you have asthma, you have a higher risk of developing a reaction to sulphur dioxide.)

**Some of the dishes, pastries and Ice cream served in our restaurants may contain ingredients which may cause allergies (nuts, nut products, gluten, etc.)**

**Our Restaurant Supervisor and Chef are at your disposal should you require any clarification as to the products used for the preparation of our Menu.**



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